



AUTOMATIC
ELECTRIC
PIZZELLE



&
SANDWICH GRILL



BLACK ANGUS

FEATURES:

- Bakes two Pizzelles at a time. Thermostat controls the baking and grilling, insures uniform results.
- Signal light tells when to bake. The glow indicates unit is heating. Once temperature has been reached, the signal light glows on and off, reminding you unit is maintaining correct temperature.
- Reversible grids — Pizzelle baker or sandwich grill.
- 1100 Watts for fast baking.
- Cool plastic handles.
- Sparkling chrome finish. Easy to keep clean.
- A set of Waffle Grids may be purchased to make this unit a very versatile appliance. See back page for ordering.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should be followed including the following:

- **READ ALL INSTRUCTIONS**
- This Pizzelle and sandwich grill is designed to be efficient and safe when used for its normal and intended purpose. **DO NOT** use for other than normal preparation of foods.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical hazards do not immerse cord or appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before reversing grids or cleaning.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance for examination, repair, or adjustment. (See Limited Warranty for instructions.)
- Do not use outdoors. This appliance is designed and intended for indoor household use only.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Always attach plug to appliance first, then plug cord into wall 110-120 Volt A.C. outlet. To disconnect, remove plug from wall outlet.
- Place a protective pad under appliance when using on a wood, plastic, cloth or Formica surface.
- Place appliance on a level counter or table top where small children cannot touch or move it during use.
- A short power (cord set) is provided to reduce the hazards resulting from becoming entangled in or tripping over a longer cord.
- Longer cord sets or extension cords are available and may be used if care is exercised in their use.
- If an extension cord is used, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance. The longer cord should be arranged so that it will not drape over the countertop or table where it can be pulled on by children or tripped over accidentally.
- The use of accessory attachments not recommended by the appliance manufacturer may cause hazards.

SAVE THESE INSTRUCTIONS

HOW TO USE AS A PIZZELLE GRILL

- Be sure you have opposite grid patterns meeting each other when top is closed. "Front" on each grid near the front handle bracket.
- Unit may smoke upon initial use. This is normal for a new appliance and will disappear.
- Lock the rear hinge clip over pins protruding from the slots in bottom hinge. This prevents the top lid from rising when squeezing the handles during the cooking cycle.
- Coat the entire surface of both grids with pure vegetable oil (see instructions on back page for non-stick coated grids). Close top, plug appliance into a 110-120 Volt A.C. outlet, and preheat for 15 MINUTES.
- Open and place a rounded teaspoonful of batter in the center of each design on the bottom grid, close top, SQUEEZE the two handles together to flatten the batter and cook for 2-3 seconds only. This is very important! Cooking any longer results in batter sticking to the grids. Discard the first four Pizzelles as they have absorbed the excess cooking oil used to treat the new plain aluminum grids.
- After this initial treatment, the Pizzelles can be cooked for 15-20 SECONDS, or timed to your individual taste. Remove pizzelles by lifting out with a fork. They are limp when removed by fork however in a few minutes they are firm and crispy.
- After use, disconnect the cord and wipe grids with a paper towel. However, this is not really necessary, they are properly seasoned now and need no further cleaning. Do not scrub grids in hot sudsy water.

PIZZELLE RECIPE — AUTHENTIC ITALIAN

Makes 3 Dozen

1 cup shortening (Margarine)
1 cup sugar
4 eggs
2 cups flour
1 tsp. baking powder
1 tsp. vanilla
Pinch of salt

Beat shortening until smooth.
Gradually add sugar and beat well.
Add eggs and vanilla and beat.
Sift flour, baking powder and salt into egg mix. Dough will be sticky soft.

For best results, make a soft batter.

Pizzelles can be made in advance will keep indefinitely. May be frozen if desired, without loss of flavor.

One of the following flavors may be used:

1 oz. pure lemon extract;
1 tsp. pure anise oil;
1 tsp. pure vanilla extract.

HOW TO USE AS GRILL — TOP CLOSED:

- Unlock the rear to allow top to expand in hinge slots.
- Snap out the grids by releasing the spring clip in the rear and lift the grids up. Reverse and snap back in.
- Plug unit into a 110-120 Volt A.C. wall or base outlet and preheat with the top closed.
- Open, insert sandwich on bottom grid: close top and grill.
- Wait until bread is browned to your individual taste, checking occasionally.

INSTRUCTIONS FOR NON-STICK COATED GRIDS

Pizzelles and food will not stick. No fats or shortening required. You may however brush both grids with pure vegetable oil if desired. Never use metallic sponges, scouring pads, metal tools or cut food on surfaces of coated grids. Before using grids the first time, wash in hot sudsy water, rinse and dry. It is important that coated grids are given proper care. Warranty will be voided, if the coating is scratched or scuffed by a knife, metal utensils, metal pads or scouring pads.

LIMITED WARRANTY

This item is warranted against defective materials and workmanship for the period of one year from date of purchase. Any defective part or parts will be repaired or replaced without charge during the warranty period when it is delivered prepaid to our Service Station, Appliance Repair Company, 41 Meadow Street, Winsted Connecticut 06098. It will be put in first class operating condition and returned to the sender collect. A packing slip should be included with all shipments giving the sender's name, address and date of purchase along with information describing any defect.

The warranty does not apply to shipping, damage, alterations, tampering with, misuse, or abuse, cord sets and plugs, breakage of plastic, porcelain, denting or bending of shells. Repairs on appliance damaged through accident or misuse during warranty period, and repairs made on appliances after warranty has expired, will be billed at nominal charge.

REPLACEMENT PARTS AND PRICES

Item No.	Item	List Price
9133-2TF	Set Waffle and Sand Grids (Non-stick Coated)	\$8.00
9133-2	Set Waffle and Sand Grids (Plain)	6.00
92020	Set Pizzelle Grids	6.00
92020TF	Set Pizzelle Grids (Non-stick Coated)	8.00
415-15S	Cord Set	1.10
330-05-025	Front Handle-Top	1.00
330-05-025	Front Handle-Bottom	1.00
9150-31	Front Feet	.12
9150-5	Rear Feet	.12
9270-4	Porc. Hook Insulators	6 for .50
9120-S7	Heating Element Assy.	2.50
920	Thermostat with Brkt. Assy.	2.60

50c MINIMUM ORDER

All can be obtained by mailing in the above price and item number to Appliance Repair Company, Winsted, Connecticut 06098.

ENCLOSE 25c FOR HANDLING CHARGE.